

The Star\*s team is glad to invite you to discover our modern cuisine and restyled dishes

## STARTERS

	Small	Large
Tricolour quinoa salad ✕ ✕ ✕ with Yuzu & crisp vegetables	15.00	25.00
With "Black Tiger" shrimps ✕	21.00	31.00
Cold green vegetables soup ✕ ✕ mint & almond foam		14.00
With Vaudois sausage	Supp	3.00
Beef carpaccio with parmesan ✕ candied tomatoes & lemon olive oil	(100gr)	22.00
Sea bream & trout tartar ✕ with coriander vinaigrette pickles & dried strawberries	(80gr) (160gr)	21.00 31.00
Green salad		10.00
Mixed salad		12.00

## MAIN COURSES

Beef rib steak matured 3 weeks Sbrinz potato flan & saisonal vegetables, simple juice	(220gr)	46.00
With pan-fried foie gras & summer truffle flakes		57.00
Slowly cooked poultry breast Artichoke mousseline, pan-fried baby potatoes thyme sauce		36.00
Dehli curry & coconut milk tofu stew ✕ ✕ ✕ Tricolour quinoa & glazed vegetables		32.00
Carnaroli risotto with green asparagus ✕ ✕		31.00

gluten free • vegetarian • lactose free



## SNACKS

	Small	Large
Swiss Burger * Beef (150gr), sesame buns, Raclette cheese salad, tomatoes, fried onions bacon & tartar sauce		31.00
Salmon Burger * Fresh salmon (125gr) multi-grain buns, salad, fried onions tomatoes & cocktail sauce		29.00
Star*s club sandwich * Turkey & grilled bacon Smoked salmon		26.00 28.00
Traditional beef tartar with toasts ✕ With summer truffle flakes	25.00	35.00 *
	Supp	6.00
Caesar salad		19.00
Chicken breast		29.00
"Black Tiger" shrimps		19.00
Fresh tagliolini Pesto Genovese ✕ Neapolitan sauce Sage butter & cherry tomatoes		23.00
Soup of the day		10.00

\* These snacks are served with Local french fries

## THE SWISS CORNER

Perch fillets ✕ Meunière or tartar sauce Local french fries & mixed salad	(200gr)	39.00
Artic char fillet ✕ Almond pilaf rice glazed vegetables & bear's garlic condiment		40.00
Sbrinz crust swiss pork tenderloin Sweet potatoes glazed vegetables & red wine sauce		41.00
Baby Lamb's lettuce with « Vinzel style » cheese donuts	22.00	34.00
Raw asparagus & swiss dried beef chips		

## CHILDREN'S MENU

Small ground beef with local french fries ✕ & saisonal vegetables	15.00
Fish of the day with sbrinz risotto ✕ & winter vegetables	15.00

## DESSERTS

Molten chocolate cake	14.00
Toblerone heart-melted & vanilla ice-cream	
Fruit salad & vanilla ice-cream ✕	11.00
Baileys cheese-cake with fruits coulis	12.00
Red fruits pie with La Gruyère double cream	14.00
Syrup sented pineapple carpaccio & green tea tartelette	12.00
Gourmet coffee, espresso or tea	10.00
Ice-creams	3.50/scoop
Coffee, chocolate pistachio & vanilla	
Sorbets	3.50/scoop
Lemon, strawberry, raspberry peach & mango	
Homemade whipped cream	1.00

May contain traces of soya, sesame and other shelled fruits

Our staff will be glad to inform you on the ingredients in our dishes for any allergies or intolerances.

Beef from Switzerland & Germany  
Pork from Switzerland  
Veal from Switzerland  
Poultry from France & Italy  
Duck from France & Bulgaria  
Perch farming from Ireland  
Salmon farming from Norway & Scotland  
Sea bream from Greece  
Trout from Spain  
Char from Iceland & Switzerland



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Price in CHF • VAT and service included

## SWISS WHITE WINE

	10cl	75cl
Saint-Saphorin Cuvée spéciale Star*s, Domaine Dizerens, Lutry 2017 <small>Chasselas</small>	7.00	38.00
La Grand'Rue, Chasselas sur lies, Grand cru AOC La Côte, Domaine de la ville de Morges, 2017		42.00
Pinot Blanc AOC, Cave des Viticulteurs de Bonvillars, 2017	8.00	48.00
Pinot Gris AOC, Cave des Viticulteurs de Bonvillars, 2017	8.00	48.00
Empreinte Chardonnay, La Côte AOC, Cave de la Côte, 2017	8.00	48.00
Chasselas « Les Terreaux », AOC Chablais, Cave des Rois, Villeneuve, 2017		48.00
La Légende, Vilette Grand cru AOC Lavaux, Domaine du Daley, Cyril Séverin, Le Delay-Lutry, 2017 <small>Chasselas, Chardonnay, Viognier</small>	50.00	

## SWISS RED WINE

Pinot noir Cuvée spéciale Star*s, Domaine Dizerens, Lutry 2017-18	7.00	40.00
Rouge Amour, La Côte AOC, Cave Berthaudin, Tartegnin, 2017 <small>Gamay</small>		42.00
Mondeuse privilège, La Côte AOC, Cave Berthaudin, Tartegnin, 2012-13	8.00	45.00
Le Protagoniste, AOC La Côte, Domaine de la ville de Morges, 2016-17 <small>Gamay, Garanoir</small>		45.00
Velours Côtiers, Grand cru AOC La Côte, Château Rochefort, ville de Lausanne, 2017 <small>Gamaret, Garanoir, Mara et Galotta</small>		48.00
Empreinte Merlot, La Côte AOC, Cave de la Côte, 2016-17	8.00	48.00
Pinot Noir, AOC Chablais, Cave des Rois, Villeneuve, 2017		50.00
Diolinoir, Cave du Bon, Martial Gros, Echichens, 2017		55.00
Ancellotta élevé en barrique, Cave du Bon, Martial Gros, Echichens, 2016-17	9.00	58.00

## SWISS ROSÉ WINE

Rosé de Gamay, AOC La Côte, Domaine de La Doye, Les Frères Dutruy, Founex, 2017	7.00	45.00
Œil de Perdrix, AOC Valais, Domaine Les Evouettes, Cave des Rois, Villeneuve, 2017	8.00	50.00
Speed Tasting Wine, Mondeuse rosé, AOC La Côte, Cave Berthaudin, Tartegnin, 2017	8.00	50.00

## APERITIFS

Pastis 51	4cl	8.00	45%
Ricard	4cl	8.00	45%
Martini blanc	4cl	8.00	15%
Martini rouge	4cl	8.00	15%
Martini dry	4cl	8.00	18%
Campari	4cl	8.00	23%
Aperol	4cl	8.00	11%
Cynar	4cl	8.00	16.5%
Suze	4cl	8.00	20%
Malibu	4cl	8.00	21%
Get 27	4cl	8.00	21%
Bailey's	4cl	10.00	17%

## GIN

Gordon	4cl	8.00	37.5%
Bombay Saphir	4cl	12.00	40%
Hendrick's	4cl	12.00	41.4%

## VODKA

Smirnoff Red	4cl	10.00	37.5%
Absolut	4cl	12.00	40%
Belvedere	4cl	14.00	40%

## TEQUILA

Tequila Sierra	4cl	8.00	38%
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## PORTO

Tawny Honorable	4cl	10.00	19%
Sandeman blanc	4cl	10.00	19.5%
Hoffley blanc	4cl	10.00	19.5%

## RHUM

Bacardi carta blanca	4cl	12.00	37.5%
Bacardi carta negra	4cl	12.00	40%
Zacapa	4cl	18.00	40%

## COGNAC & ARMAGNAC

Hennessy	4cl	15.00	40%
Armagnac <small>Paul Vigneau</small>	4cl	12.00	40%

## CHAMPAGNES & MOUSSEUX

	10cl	75cl
Champagne Bollinger Brut, Spécial Cuvée, Ay France	18.00	130.00
Prosecco Spumante di Treviso, extra dry DOC, Ponte Italie	7.00	45.00

## WHISKEY

J&B	4cl	10.00	40%
Jameson	4cl	12.00	40%
Jack Daniels	4cl	12.00	40%
Four Roses	4cl	12.00	40%
Chivas Regal	4cl	15.00	40%
Glenmorangie	4cl	16.00	40%
Oban 14 ans	4cl	18.00	43%
Talisker	4cl	18.00	45.8%

## LIQUEURS

Limoncello	4cl	10.00	30%
Amaretto	4cl	10.00	28%
Grappa Moscato di Nonino	4cl	13.00	41%
Grappa Aquavite	4cl	13.00	50%
Calvados	4cl	12.00	40%
Williamine	4cl	13.00	43%
Kirsch	4cl	12.00	40%
Vieille prune	4cl	12.00	41%
Abricotine	4cl	13.00	40%
Jägermeister	4cl	10.00	35%

## BEERS & CIDER

### DRAFT :

Boxer Old (blond)	30cl	6.00	5%
	50cl	10.00	5%
Chopfab Weiss (white)	30cl	6.50	5%
	50cl	10.50	5%
Beer of the month	30cl	6.50	3.8-6.8%
	50cl	10.50	3.8-6.8%

### BOUTEILLE :

Docteur Gab's			
Chameau - amber	33cl	8.00	7%
Pépité - pale ale	33cl	8.00	4.8%
Ipanema - IPA	33cl	8.00	6%
Doctor's suggestion	33cl	9.00	4.8-10%
Cap'taine Mousse	33cl	9.00	5.4%
La Rousse - red			
Erdinger alcohol free	33cl	8.00	
Cidre Swizly	33cl	9.50	5%

## SOFT DRINKS

Coca-Cola,	33cl	5.00
Coca-Cola Zero	33cl	5.00
Fuse Tea peach,	33cl	5.00
Fuse Tea lemon	33cl	5.00
Rivella rouge	33cl	6.00
Schwepps tonic,	33cl	5.50
Schwepps lemon	33cl	5.50
Orangina	33cl	6.00
Sanbitter	10cl	5.00
Romanette lemon	33cl	6.00

## JUICES ET SYRUPS

GRANINI Grapefruit	33cl	6.00
Orange	33cl	6.00
Pineapple	33cl	6.00
Tomato	33cl	6.00

### OPALINE

Apricot	25cl	8.00
Apple	25cl	8.00

Handmade ice tea	30cl	6.00
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Syrups		1.50
Peach, strawberry, grenadine, mint, coconut		

## WATERS

Henniez bleue,	50cl	5.50
Henniez verte	100cl	9.00

San Pellegrino	50cl	6.00
	100cl	9.50

Acqua Panna	50cl	6.00
	100cl	9.50

## CAFÉ

Ristretto, Espresso, coffee, decaf		4.00
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Coffee with milk		5.00
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Cappuccino, latte macchiato		5.50
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Tea, infusion		4.50
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Hot chocolate		5.00
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